### READ AND SAVE THESE INSTRUCTIONS

<u>WARNING</u>: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.





## Automatic Drip Coffeemaker

Use and Care Guide Models TCM5W, TCM10W, TCM10DW

- SWING-OUT CONE FILTER BASKET
- WATER LEVEL INDICATOR
- POWER LIGHT
- NON-STICK WARMING PLATE
- HIDDEN CORD STORAGE

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plug, or coffeemaker in water or other liquid. See instructions for cleaning.
- Close supervision is necessary when any appliance is used near children.
- This appliance is not for use by children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the coffeemaker.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
- Use attachments only if recommended by Toastmaster, Inc. Others may cause injuries.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Use coffeemaker only as indicated in these instructions.
- This carafe is designed for use with this coffeemaker only. It must never be used on a range top.
- Do not set a hot carafe on a wet or cold surface.
- Do not use a cracked carafe or a carafe having a loose or weakened handle.
- Do not clean carafe with abrasive cleansers, steel wool pads, or other abrasive material.
- Scalding may occur if any lids are removed during the brewing cycles.
- Be certain lids are securely in place before operating appliance.
- To disconnect, switch control to OFF position, then remove plug from wall outlet.
- Allow filter basket to cool before removing it from coffeemaker.
- Do not pour liquid other than water and the cleaning solution specified in this manual into the water chamber. See instructions for cleaning.
- Do not move entire unit when carafe contains hot liquid.
- When using the timer feature on model TCM10DW and at all times before brewing, remember to place carafe on warming plate.
- Coffeemaker must be left to cool down for approximately 10 minutes before adding more water.

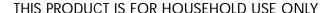
 WARNING-To reduce the risk of fire or electric shock, do not remove bottom cover. No user serviceable parts inside. Repair should be done by authorized service personnel only.

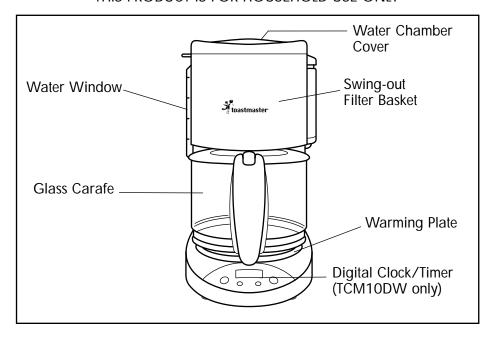
## SAVE THESE INSTRUCTIONS

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V and at least 10 A, 1250 W, and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.





#### BEFORE YOU USE YOUR COFFEEMAKER

Before preparing coffee in your new coffeemaker, thoroughly clean the carafe, carafe lid and removable filter basket in hot, sudsy water. Rinse and dry. Replace disassembled parts. Clean the inside of the coffeemaker by brewing two full carafes of tap water (see "Brewing Instructions" below. Do not place coffee in filter basket for this initial cleaning. Note: at the end of first cycle, turn coffeemaker off and wait ten minutes. Turn unit on and brew second carafe of water.

#### **COFFEE FILTERS**

Cone-shaped paper filters are available locally at grocery stores and where coffeemakers are sold. Standard #4 filters should be used in the 10-cup model; #2 filters should be used in the 5-cup model. Permanent gold filters may also be purchased, eliminating the need for disposable papers filters.

The use of basket-style paper filters is not recommended, since they do not conform to the shape of the filter basket and may cause coffee to back up and spill over during brewing.

#### **COFFEE YIELD**

10-cup coffeemaker: 10 5-oz. cups 5-cup coffeemaker: 5 5-oz. cups

Note: A 5-oz. cup is the American industry standard and is used by most coffeemaker manufacturers. To fill up your favorite mug, fill coffeemaker water chamber with enough water for 2 cups (10 ounces.)

#### **BREWING INSTRUCTIONS**

- 1. Plug coffeemaker into any 120 Volt, AC electrical outlet.
- Fill carafe with cold tap water and pour into water chamber. Markings on the carafe indicate level of water required to brew desired number of cups. No less than two cups is recommended when using 5-cup and 10-cup units.
  - Note: The amount of brewed coffee will always be less than the amount of water placed into coffeemaker, since about 10% is absorbed by coffee grounds and filter.
- 3. Place coffee filter in filter basket. If you have a 10-cup model use a #4 paper cone-shaped filter. If you have a 5-cup model, use a #2 filter. Measure one level tablespoon of drip or regular grind coffee for each cup of coffee desired. For stronger or milder coffee, adjust amount of coffee to suit your taste.
- 4. Return filter basket to closed position.
- 5. Place carafe on warming plate.
- 6. Switch control to on. (For model TCM10DW with electronic timer and automatic shut-off, see important instructions on page 5.) The on light will indicate unit is in operation.
- 7. If you wish to serve a cup of coffee before brew cycle is completed,

- simply remove carafe from warming plate. Dripping will automatically cease. Return carafe to position on warming plate within a few seconds; dripping will resume.
- 8. Upon completion of the brew cycle, wait about one minute until the brew dripping from the filter basket into the carafe has stopped. Carafe lid should be kept in place to facilitate safe serving and help keep coffee at proper serving temperature.
- 9. To keep coffee hot, return carafe to the warming plate after serving. The warming plate will automatically cycle to maintain ideal serving temperature as long as the coffeemaker is on.
- 10. Switch coffeemaker to off when carafe is empty or when unit not in use. (Model TCM10DW with automatic shut-off will automatically shut off after two hours from start of brew cycle when set in auto position. See further details on page 6.)
- 11. To brew another carafe of coffee, turn unit off and wait 10 minutes to allow heating element to cool. Important: If unit is not allowed to cool before immediate repeated use, water placed in water chamber may become overheated and a spray of steam could be released from opening, creating a risk of burns.

#### BREWING A SECOND POT OF COFFEE

As mentioned above, it is recommended that the coffeemaker should be in off position for 10 minutes between cycles, in order to allow unit to cool. While unit is in off position, dispose of used coffee filter, and rinse carafe and filter basket in water. Place a fresh filter in basket. Repeat brewing procedure.

# SPECIAL INSTRUCTIONS FOR MODEL TCM10DW WITH ELECTRONIC TIMER AND AUTO-OFF

Setting the clock

- 1. Plug the power cord into a wall outlet. The display will flash until the time of day is set. NOTE: A power failure will also cause the display to flash and it will be necessary to reset the clock.
- 2. To set the clock, hold the "Hour" button in for 3 or 4 seconds until the hour setting begins to change. Push the "Hour" button until the correct hour is displayed, noting that PM is indicated on the left of the display.
- 3. Push the "Min." button until the correct minutes are displayed. A few seconds after you release the button the colon between the hour and the minutes will begin to flash, indicating that the clock is running.

#### Setting the timer

1. While holding the "Program" button down, push and hold the "Hour" button until the hour display begins to change. The coffee cup icon on the left of the display will flash to indicate you are programming the timer. Continue to press the "Hour" button until the correct hour is displayed for the brew time you would like to set, noting that PM is indicated on the left of the display.

- 2. While holding down the "Program" button press the "Min" button in the same way until the desired brew time is shown.
- 3. After the Brew Time is set, press "Program" again to return the display to time of day.
- 4. Pressing the "Program" button toggles the timer on and off. The coffee cup icon indicates when the timer is on.

#### USING THE AUTOMATIC SHUT-OFF FEATURE

The Automatic Shut-Off feature on Model TCM10DW will automatically shut the coffeemaker off two hours after programmed brew time. This feature will prevent the coffeemaker from being left on for an extended period of time, which can be harmful to the coffeemaker and the coffee carafe. Important: The automatic shut-off feature will only work when brew time is pre-programmed and the coffeemaker is in timer mode. If you prefer to manually shut off your coffeemaker you may do so by pushing the "Power" button when unit is not in use.

#### HINTS FOR GREAT TASTING COFFEE

- A clean coffeemaker is essential for making great tasting coffee. Regular cleaning, as specified in "Care and Cleaning of your Coffeemaker" on page 7 is highly recommended.
- Always use fresh, cold water in your coffeemaker.
- Finer grinds, such as drip and ADC coffee, promote fuller extraction and provide rich, full-bodied coffee. Regular grind will require slightly more coffee per cup to provide the strength of a finer grind.
- Store coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator to maintain freshness.
- For optimum coffee, buy whole beans and grind them finely just before brewing.
- Do not re-use coffee grounds since this will greatly impair coffee flavor.
- Reheating coffee is not recommended. Coffee is at its peak flavor immediately after brewing.
- Small oil droplets on the surface of brewed, black coffee is due to the extraction of oil from the coffee grounds. Oiliness may occur more frequently if heavily roasted coffees are used. Overextraction may also cause oiliness, indicating a need to clean your coffeemaker.

#### CARE AND CLEANING

Always make sure coffeemaker is unplugged and warming plate is cool before attempting to clean. After daily use, the filter basket and carafe should be washed in hot, sudsy water. Wipe exterior with a damp cloth to remove superficial stains. For stubborn stains, use a nylon or plastic pad with a non-abrasive cleanser, such as Bon Ami® or Arm & Hammer®. Do not use metal scouring pads or abrasive cleansers.

Special cleaning of your coffeemaker is recommended at least once a month, depending on frequency of use and quality of water used in the unit. If water in your area is especially hard, the following cleaning procedure should be performed every two weeks, since minerals in water can detract from the flavor of the coffee and possibly lengthen brew time.

- 1. Fill carafe with one part white vinegar to three parts cold water. Pour water and vinegar solution into the water chamber.
- 2. Place a paper filter in the filter basket and swing to closed position. Place carafe on warming plate. Switch control to on. During cleaning, more steam will occur than during normal brewing.
- 3. KEEP THE COFFEEMAKER ON UNTIL CARAFE IS HALF FULL. Switch control to off. When liquid stops dripping from filter basket into the carafe, remove the basket and carafe and allow liquid to cool in the carafe for 10 minutes. When cooled, pour liquid back into the water chamber.
- 4. Replace basket and return carafe to hot plate.
- 5. Switch control to on. Repeat procedure, allowing all the cleaning solution to empty into the carafe. After dripping has stopped, discard contents of carafe.
- 6. After allowing coffeemaker to cool for 10 minutes, rinse it out by brewing a carafe full of cold water. Make sure to insert a fresh filter into the filter basket before brewing.
- 7. At end of brew cycle, switch control to off. Discard water in the carafe. Remove used filter and wash carafe and filter basket in hot sudsy water. Dry parts.
- 8. When coffeemaker has cooled, wipe exterior with a dry cloth.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

#### SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVIC	KEEP	DATED	SALES	RECEIPT	<b>FOR</b>	WARRANTY	SERVICE
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Keep this booklet. Record the following for reference:	
Date purchased	
Model number	
Date code (stamped on bottom)	

#### LIMITED ONE-YEAR GUARANTEE

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 1409 E. Morgan Street, Boonville, Mo. 65233, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

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